



## Model CT36G 36" Gas Cooktop

The patented dual-stacked burner design of Wolf gas cooktops uses its upper-level burner for maximum heat transfer. Merely turn down the knob and the lower-tier burners delivers fine-tuning control and true simmer. The sealed burners and deep recess of the seamless drawn pan make clean up a snap.



*Model CT36G with classic stainless steel finish.*

### FEATURES

- Available in natural and LP gas.
- Stainless steel top construction, available in classic and platinum stainless steel finishes.
- Five dual-stacked, sealed burners with automatic reignition on all settings.
- One large 15,000 Btu sealed burner with 800 Btu delivered at simmer.
- One medium 12,000 Btu sealed burner with 800 Btu delivered at simmer.
- Three small 9,200 Btu sealed burners with 300 Btu delivered at simmer.
- Individual spark ignition system.
- True simmer setting on all burners.
- Illuminated control panel with two-tiered control knobs.
- Low-profile cast iron continuous burner grates with matte porcelain finish.
- Seamless drawn burner pan.

### MODEL OPTIONS

MODEL OPTIONS	CT36G/S	CT36G/P	CT36G/S-LP	CT36/P-LP
Stainless Steel Finish	Classic	Platinum	Classic	Platinum
Type of Gas	Natural	Natural	LP	LP

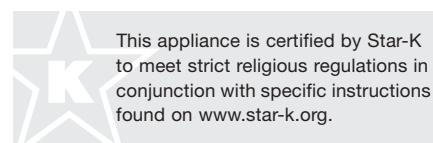
### ACCESSORIES

- Filler strip for installation of multiple cooktops or modules.
- One-piece wok grate and single burner grate.
- High altitude conversion kit.

*Accessories are available through your Wolf dealer. For local dealer information, visit the showroom locator section of our website, [wolfappliance.com](http://wolfappliance.com).*

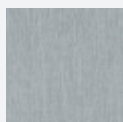


*Model CT36G*

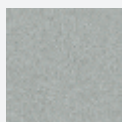


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

### DUAL-STACKED BURNERS



Classic



Platinum



Melt setting.

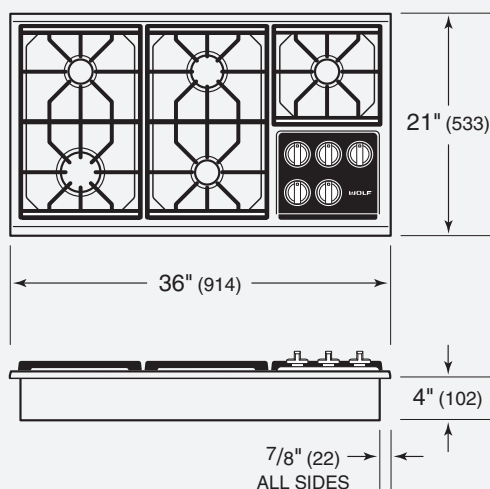


Full-flame setting.



## Model CT36G 36" Gas Cooktop

## OVERALL DIMENSIONS



Unit dimensions may vary by  $\pm 1/8$ ".

## SPECIFICATIONS

Overall Width	36"
Overall Height	4"
Overall Depth	21"
Burner Rating	
(1) 15,000 Btu with 800 Btu delivered at simmer	
(1) 12,000 Btu with 800 Btu delivered at simmer	
(3) 9,200 Btu with 300 Btu delivered at simmer	
Recommended Cabinet Width	39"
Minimum Cabinet Width	36"
Minimum Cabinet Depth	22 <sup>3</sup> / <sub>4</sub> "
Minimum Height Clearance	4"
Countertop Cut-Out Width	35"
Countertop Cut-Out Depth	19 <sup>1</sup> / <sub>4</sub> "
Electrical Requirements	120 V AC, 60 Hz 15 amp circuit
Power Cord	6' cord with grounded plug
Gas Rating	54,600 Btu
Shipping Weight	67 lbs

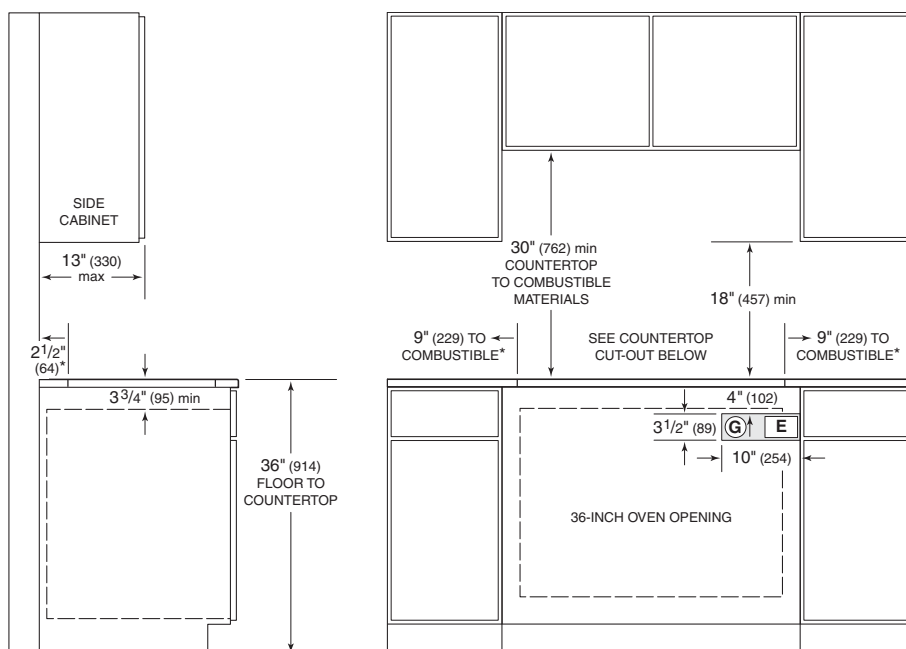
## INSTALLATION NOTES

A Wolf 36" built-in single oven may be installed below the 36" gas cooktop. Refer to specifications for built-in ovens.

Natural gas installations above 10,250' and LP gas installations above 8,600' require the high altitude conversion kit.

Complete installation specifications can be found on our website, [wolfappliance.com](http://wolfappliance.com).

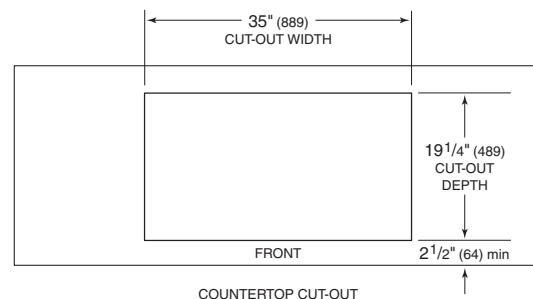
## INSTALLATION SPECIFICATIONS



\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTE: Gas and electrical location applies only to installation with built-in oven.

## Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.